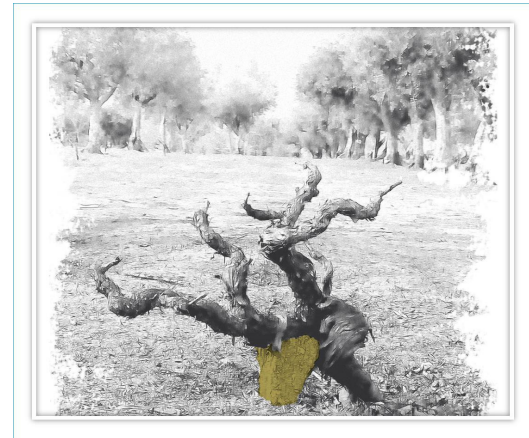


## Muleta 2019

This wine is the fruit of our effort to conserve the genetic wealth that still exists in the Dão region.

### Tasting Notes:

Deep aromas, great complexity and a crystalline minerality. It impresses with its purity and finesse, delighting with fresh red berry notes as well as hints of spice. On the palate, the wine is fresh and velvety, vibrating with tension. The balance between its minerality and tannin structure results in an incomparable complexity and elegance, culminating in its lasting, elegant and expressive finish.



**Soil:** Granite base with lines of clayey sandy

**Grape Varieties:** Field blend from a very old vineyard

### Vinification:

2019 in Dão was marked by a dry winter and the rain that fell in early spring allowed to obtain some water reserves in the soil, which supported the plant during the dry months of spring and summer. With this weather, veraison occurs in early July and harvest started a week earlier than in 2018.

Muleta is the result of the effort to conserve the genetic heritage that exists in the Dão region. We identified some varieties such as Jaen, Baga, Touriga Nacional, Bastardo, Moscatel Pardo, among many others. Fermentation occurs in lagar, aging in 225l barrels with 10 years and bottled in May 2021 by gravity without filtration.

Minimalist intervention to conserve the characteristics of the vineyard.

### Technical Information:

Alcohol: 13,2 %vol.

pH: 3,68

Total Acidity: 5,87 g/dm<sup>3</sup>

Free SO<sub>2</sub> at bottling: 29 mg/dm<sup>3</sup>

Total SO<sub>2</sub> at bottling: 58 mg/dm<sup>3</sup>